The Disney Bakery

30 Magical Recipes

by Adrienne Berofsky

Photography by David Roark

Hakuna Matata in the Kitchen

Although Pumbaa and Timon's idea of classic cuisine may have been a little unusual, they certainly taught Simba how to live with no worries. When you follow these simple rules of the kitchen, you too will see their problem-free philosophy. *Hakuna matata!*

- Wash your hands with soap and warm water before handling food.
- If your hair is long, tie it back.
- Put on an apron and roll up your sleeves.
- Read through the recipe before you begin, to make sure you have all the equipment and ingredients you need.
- Set out the equipment and measure the ingredients before you start.
- Clean up any spills right away.
- Review the Baking Tips on page 64.

Sebastian's close call in Chef Louis' kitchen was enough to show anyone that kitchen equipment can be dangerous.

- Be careful when using sharp knives, and put them away as soon as you're finished.
- Blenders, mixers, and food processors should only be used with adult supervision.
- Never plug in any appliance with wet hands.

Lumiere was not only a sizzling master of ceremonies at the "culinary cabaret," he was also a candlestick. And as Cogsworth knew only too well, Lumiere's flames were something to avoid at all costs. You, too, should handle anything hot with great care.

- Wear thick, dry oven mitts or pot holders every time you touch something hot and even when you are putting something into the oven.
- Turn the handles of stove-top pots or pans to the side so they will be less likely to spill.
- Protect counters by putting hot pots and pans on trivets.

Unless you have a big blue Genie just a lamp-rub away, you'll have to do your own cleanup. So take a sponge, some paper towels, and a broom, and leave the kitchen as clean as you found it.

Disney's

THE

LION KING

Safari Crunch

Makes 4–5 cups

When your belly is roaring like a lion, here's a tasty treat to hold you over. And you won't have to prowl the jungle to get it.

Preheat the oven to 350°.

Grease the baking pans.

Melt the butter, sugar, and maple syrup in a large saucepan.

Stir in the oats, salt, crispy rice, walnuts, raisins, and optional banana chips so mixture is coated evenly.

Pour into baking pan and even with a rubber spatula.

Bake for 13–15 minutes, or until the oats are golden brown.

Allow to cool.

Cut into shapes with assorted cookie cutters (use a towel or pot holder so you can press down hard on the cookie cutter without hurting your hands) or break crunch into small pieces and store in an airtight container.

Ingredients

1 cup butter
½ cup brown sugar
2 tablespoons maple syrup
2¾ cups old-fashioned oats
¼ teaspoon salt
½ cup crispy rice cereal
¼ cup chopped walnuts
¼ cup raisins
¼ cup banana chips (optional)

Equipment

2 13" x 9" rectangular baking pans, or 4 pie tins
Saucepan
Wooden spoon
Rubber spatula
Assorted cookie cutters
Airtight container

Ingredients

3.4 oz. package instant butterscotch pudding (not sugar-free)
1½ cups milk
Whole almonds
Vanilla wafers
Black licorice strings
Red heart candies

Equipment

2 ramekin molds, no more than 4" in diameter
Bowl
Whisk
Knife
Serving plates to unmold pudding

"I Just Can't Wait to Be King" Pudding

Makes 2 pudding kings

Mufasa told Simba to look up at the stars and there he'd find the kings of the past to guide him. You won't have to look that far to find young Simba.

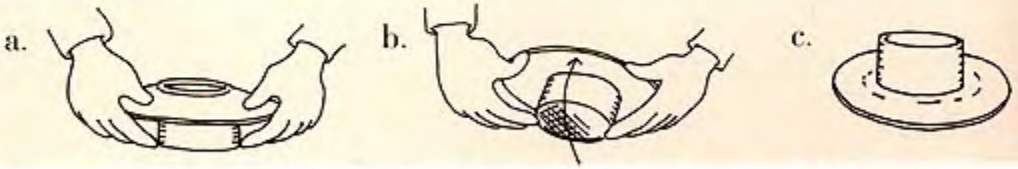
Butterscotch pudding, almonds, wafers, and licorice string make an adorable and delicious future king.

Crease the ramekins well with vegetable oil.

Prepare the pudding as directed on the package using 1½ cups milk instead of 2 and immediately pour into ramekins. Refrigerate at least 30 minutes or until set.

To unmold, run a dull knife around the edge of the pudding, making sure to reach the bottom.

Place your serving plate upside down on top of ramekin and invert so that the ramekin is now upside down and the serving plate is right side up.



Slowly remove the ramekin. If the pudding does not come out of the ramekin right away, immerse the bottom of the ramekin in a bowl of warm water for about 5–10 seconds and try again. You might have to shake it a bit to loosen.

Decorate the pudding to look like Simba: Use whole almonds for the eyes, cut vanilla wafers in half for the ears, cut a triangle from another vanilla wafer for the nose, cut black licorice for the whiskers, and use a small red candy for the mouth. Pudding is best eaten the same day. Store in the refrigerator until ready to serve.

Pumbaa & Timon's Candy Green Grubs

Makes 20–30 insects

Simba got used to a "slimy yet satisfying" diet of green grubs, but we think these are much better than the kind you'd find under a rock.

Sift 3½ cups confectioners' sugar into bowl.

Add corn syrup, butter, salt, vanilla extract and stir together.

Sift ¼ cup of the remaining confectioners' sugar onto the cutting board and turn dough out onto board.

Knead dough, adding as much of the sifted sugar as necessary so that the dough is soft, smooth, and not sticky. Divide into 2 or 3 portions (depending on how many different colors you want) and wrap each in plastic.

Dust board with flour. Take one portion of dough and begin by adding one drop of coloring and your favorite flavoring and knead until thoroughly combined. Get as gross or as gorgeous as you want with the colors, but remember, a little goes a long way. Repeat with remaining dough.

Take small pieces of dough and shape into tasty insects. Here are some ideas:

- Ladybugs—Attach a small ball (head) to a larger one (body) and add chocolate chips for spots and small pieces of licorice for legs.
- Slugs or snakes—Roll a small piece into a thick tube-shape and curve. With the dull side of the knife create ridges. Don't forget a small piece of candy for the eye.
- Rainbow bugs—Take small pieces from each color of dough and knead together. Don't mix them too well or it will all turn gray.
- Cutout bugs—If you have small cookie cutters, you can roll out the dough and cut as you would for cookies. Don't forget to sprinkle flour on the rolling pin.

Cover and refrigerate until ready to serve.

Ingredients

3½–4½ cups confectioners' sugar
⅓ cup light corn syrup
⅓ cup softened butter
½ teaspoon salt
1 teaspoon vanilla extract
Food coloring
All-purpose flour (to knead)
¼ teaspoon raspberry or lemon or orange or almond extracts (optional)
Licorice string (optional)
Miniature chocolate chips (optional)
Decorative candies (optional)

Equipment

Sieve
Medium bowl
Wooden spoon
Cutting board
Plastic wrap

Walt Disney's

Cinderella

Fairy Godmother Wands

Makes about 20 wands

Twist strands of dough into sugar-coated spirals. Sprinkle with dreams and your heart's fondest wish. Bake and say the magic words: bon appétit!

Defrost puff pastry for 30–45 minutes at room temperature or overnight in the refrigerator. Make sure it is still cool when you begin working with it.

Sprinkle a few tablespoons of the sugar on a clean dry work surface.

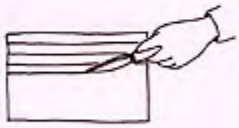
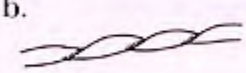
Roll pastry into a rectangle about ¼ inch thick. Add the rest of the sugar as you roll, keeping the pastry well coated. Turn the dough over several times so that it does not stick and so the sugar adheres to both sides.

Slide the dough onto a baking sheet and refrigerate for 10–15 minutes.

Preheat oven to 375°.

Grease baking sheets.

Cut dough into ½-inch strips and twist into corkscrews. Transfer to greased baking sheets and press ends of strips to pan to keep them

a.  b.  c.

from unwinding. Refrigerate the strips on baking sheets if the dough is soft.

Bake in batches in the middle of the oven for 10–12 minutes or until just turning golden brown. Always let the baking sheet cool before using.

Ingredients

½ pound puff pastry sheets, found in the freezer section
½ cup sugar

Equipment

Rolling pin
Baking sheets
Knife
Spatula
Wire rack

Decoration Ideas

When wands are fully cool you can decorate them by dipping the ends in melted chocolate or brushing parts with a quick glaze and sprinkling colored sugar on top of the glaze. Let dry on waxed paper.

For quick glaze: Mix ½ cup confectioners' sugar with ½–1 tablespoon of water so that it is the consistency of honey.

Ingredients

6–8 ounces white chocolate or white chips
1 tablespoon solid white vegetable shortening

Decoration Ideas:

Mini chocolate chips
Red hots
Licorice string
Candied violets
Silver dragées

Note: White chips, as they are called on the package, are easier to work with and I recommend them for children, but some people don't like the taste as much.

Cinderella's White Chocolate Slippers

Makes 1 or 2 slippers

Beware . . . if you leave this tasty chocolate slipper behind at the ball, it's unlikely to make it much farther than the prince's mouth. Some temptations are too great to resist.

For the tracing, place your own favorite party shoe on its side on a piece of parchment or waxed paper. With a pencil, draw the outline of the shoe. Remove the shoe and cut out the tracing; set aside.

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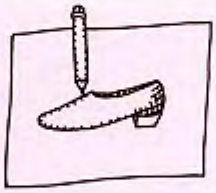

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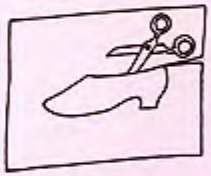


Cover the back of a baking sheet with parchment or waxed paper. To keep the paper from sliding, dot a bit of butter (or shortening) on the four corners of the cookie sheet and press the paper onto it.

If using chocolate, chop into small chunks.

Place white chips or chocolate and shortening in a heat-proof bowl set over a saucepan filled with about an inch of barely simmering water.

Stir with a wooden spoon until melted and smooth.

Pour the chocolate onto the paper-covered cookie tray. Make sure not to get any of the water from the bottom of the bowl onto the paper.

Spread chocolate using the back of a metal spatula or a knife. You can also tilt the cookie sheet in all directions so that the melted chocolate spreads itself, but make sure to hold onto the sides of the paper if you do.

Refrigerate the cookie sheet for 3–5 minutes for the white chips, and 5–10 minutes for the chocolate. To test whether the slipper is ready, touch a corner

of the chocolate; it should be getting hard on top but still soft enough so that when you lift a corner of the paper it is flexible.

Carefully place the tracing on top of the chocolate and with a dull knife, cut the chocolate following the tracing. Do not unmold.

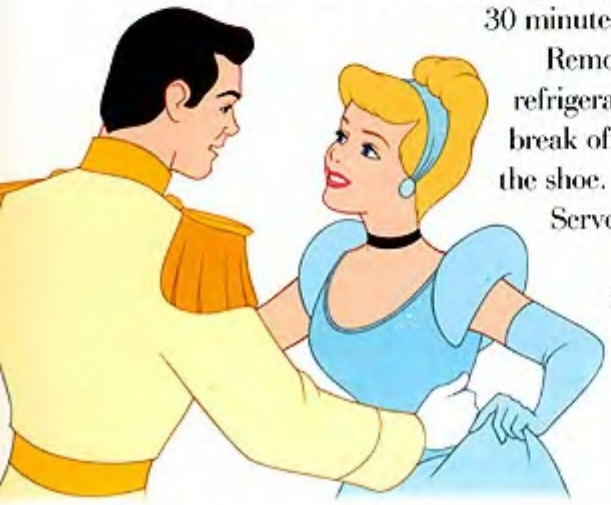
Gently take the tracing off and decorate the shoe as desired. (Or reserve the leftover chocolate and decorate the smooth underside when it has fully hardened.) Some ideas include using mini-chips for buttons, red string licorice for bows, and red hots to border the entire shoe. Stick any of these on the shoe with the leftover chocolate. Do not take the slipper off the baking sheet yet.

Return the cookie sheet to the refrigerator and allow chocolate to harden completely—at least 30 minutes.

Remove from the refrigerator and carefully break off the chocolate around the shoe.

Serve.

If you are not serving immediately, store shoes made of chocolate in the refrigerator.



Equipment

Parchment or waxed paper
Pencil
Scissors
Large baking sheet
Heat-proof bowl that fits on top of a Saucepan
Wooden spoon
Knife
Metal spatula or table knife

Ingredients

½ cup all-purpose flour
1 teaspoon sugar
4 tablespoons butter
½ cup water
2–3 eggs
12 ounces white chocolate, chopped
1 teaspoon solid white vegetable shortening
8–10 **Hershey's Hugs** chocolates
Chocolate wafers
Whipped cream or ice cream to fill puffs

Cinderella's Cream Puff Coaches

Makes about 8–10 large coaches

Who would imagine a pumpkin could make such a fine, regal coach? Only a fairy godmother, of course. With the turn of a spoon and a blast of heat, watch as your ball of dough is transformed into a golden puff of magic deliciousness. And what's better, this spell won't be broken at midnight.

Preheat oven to 400°.

Grease the baking sheets.

Stir the flour and sugar together in a medium-size bowl.

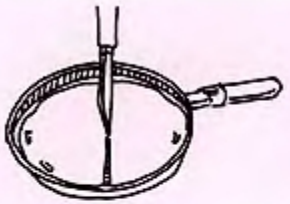
Cut butter into large pieces and put into saucepan with water.

Heat, stirring occasionally, until butter is melted and water comes to a rolling boil.

Quickly remove from heat and pour in the flour mixture *all at once*. Stir fast and hard with a wooden spoon until the mixture is smooth and comes away from the sides of the pan.

Add one egg at a time, beating hard after each addition until dough is

smooth and glossy. To test if you need the third egg, slowly run a knife through the dough. If the dough does not close over the gap the knife left, you need another egg.

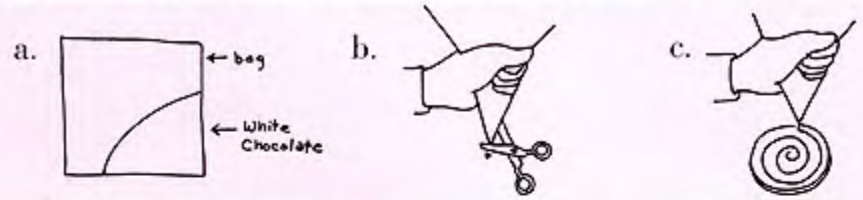


Using a small ice cream scoop or spoons, put heaping tablespoons of dough onto cookie sheets. Bake 15 minutes at 400°. Reduce heat to 350° and bake another 20–25 minutes until golden brown, puffy, and firm to the touch. Carefully pierce the puffs with a fork to allow any steam to escape. Cool on a wire rack.

For the glaze, combine the white chocolate with the shortening in the heat-proof bowl and place over a saucepan of barely simmering water. Stir until melted and combined.

Remove glaze from heat. Dip top of cooled cream puff into glaze to cover. Cool right side up. Attach one **Hugs** chocolate on top before glaze hardens completely. Repeat. Reserve a spoonful of chocolate.

Pour the reserved chocolate into one corner of a plastic bag. Close and snip a tiny hole in that corner so that you can "draw" with the chocolate.



"Draw" a spiral of white chocolate on each chocolate wafer and let harden.

To serve, split the cream puff (if the inside is still moist, scoop and discard, keeping the shell intact) and fill with whipped cream or ice cream. Replace top and place two chocolate wafers on either side of the puff for wheels. If you have any white chocolate left, draw reins from the puff directly on the plate.

Equipment

Baking sheets
3 wooden spoons
Mixing bowl
Knife
Large saucepan
2 large spoons or small ice cream scoop
Wire rack
Heat-proof bowl that fits on top of a Saucepan
Small plastic bag
Serving plates

Disney's Aladdin

Jasmine's Frosted Fruit Jewels

Makes 12–16 ounces of fruit jewels

Despite all her riches, Jasmine wanted to escape from the palace to see the world. In the end, though, she fell in love with Aladdin, the "Diamond in the Rough." These simple fruits sparkle like jewels with just a dip of egg white and a sprinkle of crystal sugar.

Rinse the fruit under cold water making sure to handle it carefully so that it does not bruise. Stems should be kept on the fruits that have them. Grapes can be broken into miniature bunches. Dry with paper towels.

Pierce each piece of fruit that does not have a stem with a toothpick. This will be your handle.

Lightly beat the egg white with a wire whisk in a small bowl.

Pour the sugar into the other bowl.

Lightly brush each piece of fruit with the egg white using a pastry brush, holding on to either a stem or toothpick. Coat completely. Let any excess drip off.

Holding the fruit over an empty bowl, spoon the sugar over it to coat the entire piece.

Place each sugar-frosted piece of fruit on the wire rack in a warm place to dry for several hours or overnight. Remove the toothpicks when fruit is dry.

Ingredients

12–16 ounces assorted fruit, such as grapes, cherries, raspberries, blackberries, or small strawberries
1 egg white (pasteurized egg whites are available in most refrigerator sections of the grocery store)
1 cup sugar

Equipment

Sieve or colander
Paper towels
Toothpicks
3 small bowls
Wire whisk
Pastry brush
Spoon
Wire rack

Ingredients

1 cup cake flour
¼ teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
½ stick unsalted butter
½ cup sugar
1 egg
1 egg white
1 teaspoon lemon extract
½ cup lemon yogurt (not lowfat)
2 tablespoons honey

Equipment

1 rectangular cake pan, 10½" x 7" x 1¾"
Sieve
2 large mixing bowls
Electric mixer
Rubber spatula
Toothpick
Wire rack
Knife
1 large plate or serving tray

Aladdin's Magic Carpet Cakes

Makes 4 small carpet cakes

Aladdin's magic carpet helped him escape certain death in the Cave of Wonders and escorted him on his first date with Jasmine. These light-as-air pieces of cake use yogurt and honey, the flavors of Arabia, to send your tastebuds soaring.

Preheat oven to 350°.

Grease the cake pan.

Sift together the flour, baking soda, baking powder, and salt into a large bowl. Set aside.

Beat butter with an electric mixer until creamy and add the sugar. Beat mixture for another several minutes on high until light yellow and airy.

Add the egg, egg white, and lemon extract gradually to the butter mixture and beat on medium until well combined.

Add about half the flour mixture, beating slowly.

Add the yogurt. Scrape down the sides of the bowl with a rubber spatula.

Add the remaining flour mixture. Scrape down the bowl and finish combining on low speed.

Pour the batter into the pan, smoothing top with the spatula to even out.

Drizzle the honey all over the cake. Swirl the honey into the batter with the spatula without touching the bottom of the pan.

Bake about 20 minutes, until an inserted toothpick comes out clean.

Let cool in the pan for about 15 minutes.

Place a large plate upside down on top of the pan to cover. Invert the cake so that the bottom of the pan is now on top. The cake should fall onto the plate.

Cool right side up on a wire rack. Cover until ready to ice.

Cut each cake into 4 rectangular "carpets" and ice with Flying Colors Glaze (opposite).

Flying Colors Glaze

Take flight with a swirl of azure blue, a swish of royal purple, and a dash of brilliant red.

Ingredients

4 cups confectioners' sugar
2 tablespoons fresh lemon juice
3 tablespoons water
1 teaspoon vanilla
Food coloring

Equipment

2 large mixing bowls
Several forks
Plastic wrap
Baking pan
Wire rack
Waxed paper
3–4 small mixing bowls, depending on how many colors you make
Spoons
5 small plastic bags

Stir all the ingredients together except for the food coloring. If the glaze is too thick, add ½ teaspoon of water at a time until it is the consistency of honey.

Remove about one-third of the glaze and cover it with plastic wrap lying directly on the surface of the glaze.

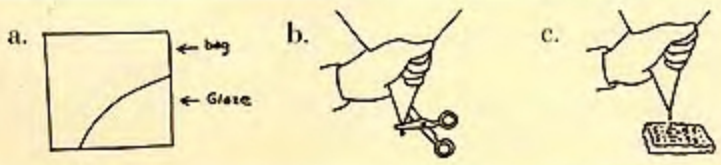
Place the cake rectangles on the wire rack and put the wire rack over a pan lined with waxed paper to catch the glaze as it drips.

Spread or pour the larger portion of the white glaze over each of the rectangles of cake, covering the top and sides. (Make another batch of the glaze if you are unable to entirely cover the cakes.) Allow to dry, about 10–15 minutes.

Divide the remaining glaze among the small bowls. Always keep some white glaze to the side in case you need to lighten a color. If this should happen, *never* add white to the bowl of dark color. *Always* remove a spoonful of the colored glaze to a new bowl and add the white to it.

Make your different colors by adding a tiny bit of color to each bowl and stirring thoroughly. You can always add more color.

Pour each color into a separate plastic bag. Close the bag tightly and gather all the glaze into one of the bottom corners. Cut a hole in the corner of the bag *just* large enough to allow the icing through. The cut should be too small to even see.



Decorate your carpets with the different colors.

Store in an airtight container.

Ingredients

¼ cup unsalted butter
3 ounces semisweet chocolate (morsels are fine)
½ teaspoon vanilla
½ cup sugar
2 eggs
6 tablespoons all-purpose flour
¼ teaspoon salt
6 **Hershey's Hugs** chocolates
Confectioners' sugar for decoration

Template

Aladdin's Lamp Cupcakes

Makes 6 cupcakes

Even if you haven't found your own golden lamp yet, you couldn't wish for a more rich, chocolatey cupcake of wonders. Instead of the swirl of a blue Genie, you'll find the swirl of white and dark chocolate in the center of this little treasure.

Preheat oven to 350°.

Generously grease 6 muffin cups with butter or shortening.

Cut butter into pieces and melt with chocolate in a heat-proof bowl set over a saucepan filled with an inch of barely simmering water. Stir occasionally.

Remove the chocolate from heat and whisk in vanilla and sugar.

Add eggs one at a time. Whisk well after each addition.

Add flour and salt and whisk until combined. Don't overmix.

Spoon about 2 tablespoons of batter into each muffin cup so that the bottom is fully covered.

Unwrap the **Hugs** chocolates and place one in the middle of each muffin cup, on top of the batter.

Finish by dividing the rest of the batter among the cups, covering the **Hugs** chocolates.

Bake for 18–20 minutes or until a toothpick inserted on the side (not into the **Hug**) comes out clean.

Turn the cupcakes onto a wire rack and cool.

While they are cooling, trace the Aladdin's lamp template onto a piece of paper and cut out.

When the cakes are fully cool, center the lamp cutout on one of the cakes.

With the cutout lamp on top of the cake, sift confectioners' sugar to completely cover the top. Carefully lift the cutout. Repeat with remaining cakes.

Equipment

- Half-cup muffin pan
- Knife
- Heat-proof bowl that fits on top of a Saucepan
- Wooden spoon
- Wire whisk
- Large spoon or ladle
- Toothpick
- Wire rack
- Tracing paper
- Pencil
- Scissors
- Sieve

a.

b.

c.

Walt Disney's

DUMBO

Chocolate Marshmallow Jumbo Juniors

Makes 12 elephants

"Which one of you ladies is expecting?" asked the Stork. Why, Mrs. Jumbo, of course. Dumbo—oh, what a bundle of soft gray love, with adoring blue eyes and—laugh, if you must—ears so wonderful she could wrap him up in them and rock him to sleep.

Place chocolate in bowl.

Heat heavy cream in small saucepan until it begins to boil.

Pour cream over chocolate. Let sit a few minutes before stirring until chocolate is completely melted and mixture is combined. If any chunks remain, place bowl over a saucepan of hot water and stir until all chocolate melts.

Cover and refrigerate chocolate mixture for about an hour or until solid.

Meanwhile cover a baking sheet with waxed paper.

Remove hardened chocolate mixture from the refrigerator. Scoop out a heaping teaspoon and roll between the palms of your hands into a ball and place on baking sheet. (Try to handle the mixture as little as possible, since it can melt.) Make 12 balls.

Slice 2 rounds about ¼ inch thick from a marshmallow. Attach on either side of a chocolate ball. If ears don't attach well, cut off edge of marshmallow and attach with sticky part. Form a small trunk out of the remaining part of the marshmallow and attach. Dip your knife into a bowl of warm water as needed to prevent it from getting too sticky.

Repeat with remaining chocolate mixture and marshmallows. Wipe hands with paper towels as needed during this process.

Decorate with candy eyes if desired.

Ingredients

4 ounces (½ cup) milk chocolate, chopped fine
2 tablespoons heavy cream
6 large marshmallows
Decorative candies for eyes

Equipment

Bowl
Small saucepan
Wooden spoon
Plastic wrap
Baking sheet
Waxed paper
Spoon or melon ball scoop
Paper towels
Knife

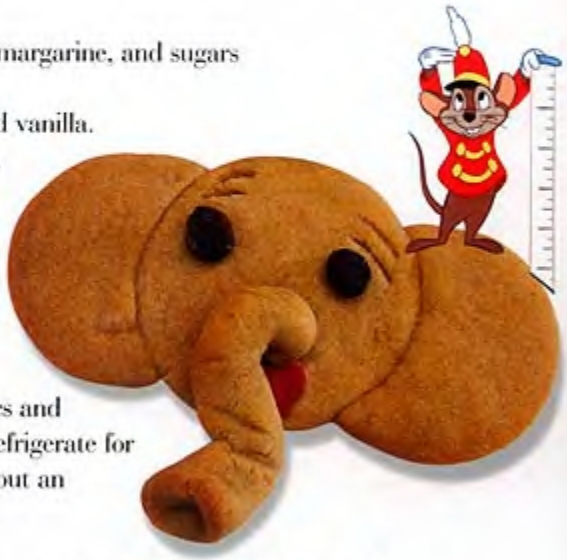
Ingredients

½ cup smooth peanut butter
½ cup margarine
¾ cup brown sugar
½ cup sugar
3 tablespoons milk
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
½ teaspoon baking soda
⅛ teaspoon salt
Raisins for eyes
Red heart candies for mouths

Peanut Butter Dumbo Dunkers

Makes 8 giant cookies

After the Pyramid of Pachyderms gave way to pandemonium because of Dumbo's ears, the older elephants took a solemn vow—Dumbo would no longer be an elephant. Well, much to those wisecracking windbags' disappointment, Dumbo became the most famous flying elephant the world has ever known. What could be better than peanut butter dough to create his portrait?



Cream the peanut butter, margarine, and sugars with an electric mixer.

Blend in the milk, egg, and vanilla.

Stir the flour, baking soda, and salt together in a big bowl.

Add flour mixture gradually to the peanut butter mixture until just combined.

Divide dough into two discs and wrap each in plastic wrap. Refrigerate for several hours or freeze for about an hour.

Preheat oven to 350°.

Remove one disc of dough from the refrigerator. Unwrap and dust both sides with flour. Place between 2 sheets of waxed paper and roll to ¼-inch thickness.

Peel off the top piece of waxed paper and replace. Turn the dough over and remove the other piece of waxed paper and discard.

Using a round cookie cutter, cut circles from the dough. Transfer half of the circles to greased baking sheets, leaving a large space for the ears.

Cut the rest of the circles in half and attach on either side of the larger

circles on the baking sheets. These are the ears.

With the scraps left, form the trunk by rolling dough between your hands into a tube. If you want, create ridges in the trunks by pressing lines into the dough using the dull side of a knife.

Put two raisins on for the eyes and sneak a candy red heart in for the mouth.

Repeat with remaining dough.

Bake cookies for 10–12 minutes or until just brown at the edges. Remove to wire rack to finish cooling. Be careful with the trunks.

Hint: If you have trouble removing the cutouts from the waxed paper, freeze the cutouts on the paper for about 10 minutes before removing them to the baking sheets.

Equipment

2 large mixing bowls
Electric mixer
Spoon
Plastic wrap
Waxed paper
Rolling pin
3–4-inch round cookie cutter
Table knife
Baking sheets
Spatula
Wire rack

Ingredients

2½ tablespoons butter
½ cup peanut butter
2½ tablespoons dark brown sugar
¾–1 cup confectioners' sugar
3 tablespoons ground peanuts (optional)
More confectioners' sugar for decoration
Black or red string licorice (for tails)
Small decorative candies (for noses)
Mini chocolate chips (optional)

Timothy Peanut Butter Mice

Makes about 4 adults and 14 babies

"The very things that held you down are going to carry you up, up, up," Timothy Mouse told Dumbo. And so they did, right to circus stardom and back into his mother's arms. A friend like that deserves more than a thank-you. How about a sculpture in peanut butter and powdered sugar?

Melt butter in large mixing bowl in microwave for about 20 seconds. (If you do not have a microwave you can melt the butter in a saucepan on low heat.)

Add the peanut butter, brown sugar, ¾ cup confectioners' sugar, and peanuts to the butter and mix with a wooden spoon. Add more confectioners' sugar if the dough is too soft to work with.

To form the mice, take small pieces of the mixture and roll between the palms of your hands. You will need a larger ball for the body and a smaller one for the head (about one-quarter as big as the body). Narrow the shape of the body so it resembles that of a mouse, and pinch the front of the head to create a pointed nose. For the ears, form triangles with the mixture and curl slightly to form an indent. Attach all the parts and repeat. Refrigerate the dough if it gets too soft while you are working.

With a toothpick, make holes for the eyes and press in lines for the whiskers. Add a small piece

of gumdrop or other decorative candy for the nose. If desired, sift confectioners' sugar over the mice (only just before serving) and insert a piece of string licorice for the tail.

If you want the mouse to sit up, curl at the middle and add mini chocolate chips for the four paws.

Store in refrigerator until ready to serve.

Equipment

Large mixing bowl
Wooden spoon
Toothpick
Sieve

Daily Telegraph
PAGE 24
puppies stolen
attack

Disney's
101 DALMATIANS

Canine Crunchies

Makes 10–12 small bones

Butterscotch mixed with crunchies is shaped into bones. Now when you feel like Rolly, who was always in the mood for a snack, you can join the spotted members of your family in a little treat. Just try not to mix yours up with the dog's.

Melt marshmallows with margarine in a heat-proof bowl set over a saucepan filled with about an inch of barely simmering water. Stir with a wooden spoon till melted.

Remove bowl from saucepan, wiping any water from the bottom.

Stir in crispy rice cereal. Cool a few minutes.

Chop the butterscotch morsels in a food processor briefly (a few seconds).

Add morsels and vanilla to the crispy mixture and toss together.

Cover baking sheet with waxed paper.

Divide into 10–12 pieces on waxed paper, and shape to look like bones.

Leave in a cool place or refrigerate till firm.

Ingredients

16 large marshmallows
2 tablespoons margarine
1 cup crispy rice cereal
½ cup butterscotch chips
1 teaspoon vanilla extract

Equipment

Heat-proof bowl that fits on top of a Saucepan
Wooden spoon
Food processor
Waxed paper
Small baking sheet

Ingredients

2 cups all-purpose flour
1 ½ teaspoons baking powder
¼ teaspoon salt
6 tablespoons softened unsalted butter
3 tablespoons softened margarine
¾ cup sugar
1 egg
1 tablespoon water
1 teaspoon vanilla extract

Equipment

Small mixing bowl
Wooden spoon
Electric mixer
Rubber spatula
Plastic wrap
Waxed paper
Rolling pin
Dog cookie cutter
Spatula
Cookie sheets
Wire cooling rack

101 Dalmatians Cookie Sensations

Makes about 15–20 cookies

These perfect little portraits of the most famous Dalmatian puppies might even fool their parents, Pongo and Perdita. Cover these crisp, light sugar cookies with bright white icing and decorate with miniature chocolate chips and you have the perfect spotted coat. But beware—these little delicacies tend to get stolen.

Combine flour, baking powder, and salt in small bowl. Stir together and set aside.

Cream butter and margarine with sugar with an electric mixer until pale and fluffy. Beat in egg, water, and vanilla and mix well. Add flour mixture slowly and mix on medium speed until dough just holds together, scraping down sides with rubber spatula when needed.

Divide the dough into two discs and refrigerate in plastic wrap for at least an hour.

Preheat oven to 375°.

Take one disc of dough from the refrigerator, remove plastic, and place between two large pieces of waxed paper. Roll out the dough gently until about ¼ inch thick.

Remove the top piece of waxed paper and replace. Turn the dough over and peel off the other piece of waxed paper and discard.

Cut out the cookies with the dog cookie cutter. Use a spatula to put the cookies on greased cookie sheets.

Leave at least an inch between cookies. Ball up the scraps of dough and chill. Repeat with remaining dough.

Bake for 6–8 minutes or until the edges begin to brown. Carefully take the cookies out of the oven. After a few minutes, move the cookies to the wire rack with a spatula to finish cooling. Decorate with Icing Coats (below).

Icing Coats

Once you've dressed these little darlings in their spotted white coats, give the Twilight Bark to let everyone know the puppies are home!

Beat all the ingredients except the chocolate chips with an electric mixer until fluffy and smooth.

Cover with plastic wrap if icing is not used right away.

Spread icing on the cookies using a small butter knife or a small rubber spatula. Don't press too hard or the cookies may break.

Decorate with chocolate chips as soon as each cookie is iced. If chips don't stick, dab a little fresh icing onto the back of each chip. We wouldn't want the dogs' spots to come off!

Ingredients

3 cups confectioners' sugar
4 tablespoons vegetable shortening
3 tablespoons softened butter
4 tablespoons milk
1 teaspoon almond extract
Miniature chocolate chips

Equipment

Medium mixing bowl
Electric mixer
Plastic wrap
Small butter knife or rubber spatula

Ingredients

6 ounces white chips
2 chocolate cones
2 maraschino cherries
2 scoops vanilla ice cream
2 whole almonds, halved

Cruella Cones

Makes 2 cones

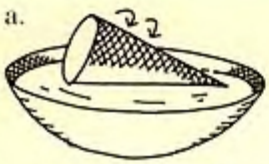
If you thought Cruella was cold in the movies, imagine her fresh from the freezer. A slice of maraschino cherry for the lips, and the unmistakable black-and-white chocolate-dipped cone for her hair. Brrrrr!

Melt white chips in a heat-proof bowl set over a saucepan filled with about an inch of barely simmering water.

Stir with a wooden spoon until smooth and pour into a shallow bowl.

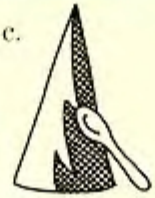
Roll a cone in the chocolate to cover one side. With the knife or the back of a spoon, make a "Z" with the white chocolate by spreading the chocolate sideways to a point at 2 or 3 places. Set aside and repeat with other cone.

a.



b.

c.



Cut the cherries into 4 thick strips.

One at a time, scoop the ice cream into two bowls—that is Cruella's head. Place the almond halves where the eyes should be and make lips with the cherry slices.

Top with the white and dark cones.

Equipment

Heat-proof bowl that fits over a Saucepan
Wooden spoon
Shallow bowl
Knife or spoon
Ice cream scoop
Sharp knife
2 serving bowls

Walt Disney's
THE ARISTOCATS

Crème de la Crème à la Madame Bonfamille

Makes enough for 4 saucers

A warm delicious brew to chase away any nighttime jitters. Pair it with your tartlets before bedtime and you'll sleep as soundly as a newborn kitten.

Heat all ingredients except marshmallows and chocolate syrup in a saucepan over medium heat until warm, stirring occasionally. Pour into 4 saucers or cups.

Cut each marshmallow into 2 rounds. Pour a little chocolate syrup onto a small plate. Using a chopstick or paintbrush, paint paw prints on the marshmallow rounds. Carefully place each round onto the crème de la crème.

Ingredients

2 cups milk
1 teaspoon vanilla
2 teaspoons honey
2 teaspoons brown sugar
2 marshmallows
Chocolate syrup

Equipment

Saucepan
Wooden spoon
Saucers or cups
Knife
Small plate
Chopstick or paintbrush

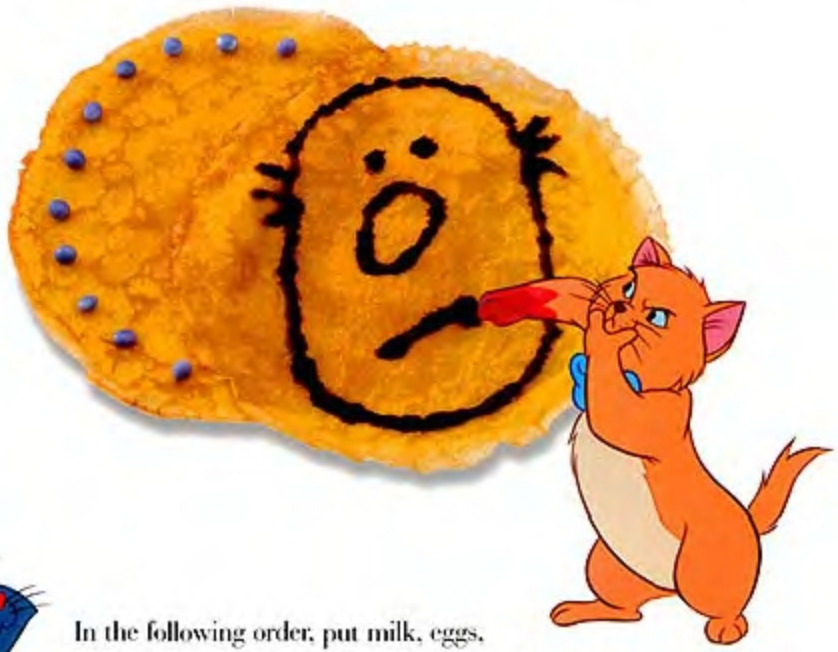
Ingredients

1 cup cold milk
2 eggs
1 tablespoon sugar
¾ cup all-purpose flour
3 tablespoons melted butter
Colored sugar
Chocolate sauce (in squeeze bottle)
Cinnamon or sweetened cocoa (optional)

Toulouse les Crêpes

Makes about 16 crêpes

Madame named the kitten Toulouse, for the famous French artist Toulouse-Lautrec. Naturellement, Lautrec's paintings hang in great museums around the world, but think what he could have done if instead of brushes he had had paws. You too can create masterpieces from nothing but a blank crêpe, a bottle of chocolate, and a palette of colored sugar.



In the following order, put milk, eggs, sugar, flour, and, lastly, the melted butter into the blender jar.
Cover and blend on high speed for 1 minute.
Scrape down the sides of the jar, cover, and blend 2 or 3 seconds more.
Cover and refrigerate for at least 2 hours.
Lightly grease the pan and set over medium-high heat till quite hot.

Hold handle of pan in one hand while you ladle about 3 tablespoons batter into it. Quickly tilt pan around so the batter covers the entire bottom in a thin film.

a.

b.

Put pan back on the heat and cook for about a minute or two. When the underside is golden, turn with a spatula and cook other side for about 30 seconds more. The second side will be less cooked than the first side.

Remove crêpe to a plate with a spatula and repeat with remaining batter. Crêpes may be stacked and covered with plastic as they are finished.

You are now ready to paint your crêpe. Using either a squeeze bottle of chocolate sauce, an assortment of colored sugar, cinnamon, or cocoa, decorate your crêpes.

If you would like to "frame" your masterpiece, fold in 4 "sides" of the crêpe so the crêpe is now rectangular. Hold folded portion down with a dab of chocolate sauce. Present and eat your crêpes immediately. Decorated crêpes do not keep well.

Equipment

Electric blender
Rubber spatula
Nonstick frying pan with about a 5-inch diameter bottom
Ladle
Metal spatula
Plate
Plastic wrap

Ingredients

1 package piecrusts (from refrigerated section of supermarket)
3 flavors/colors ice cream or pudding
Black licorice string (whiskers)
Red candy (mouth)

Duchess' Kitten Tartlets

Makes 6–8 tartlets

Singing, painting, playing the piano—was there nothing those precocious kittens couldn't do? Choose your favorite flavor ice cream and place one scoop into the miniature pie shell that you've shaped to look just like a kitten's head. Now decorate to look like Marie, Berlioz, or Toulouse with licorice, red hots, or jelly beans. Don't be surprised to hear a voice purring, "Ladies first, ladies first," when you pass the plate.

Preheat oven to 450°.

Turn muffin tin upside down so that cups face down, and grease backs with cooking spray.

Unfold one pastry round. Using a drinking glass or a cookie cutter, cut circles out of the pastry large enough to cover the backs of the muffin cups.

One at a time, place a pastry circle over the back of every other muffin cup and gently mold pastry to the cup, pushing the excess toward the top.

a.

b.

Form ears by shaping two triangles out of the pastry at the top and pinching the ends. Repeat.

Cut eyes (ovals) and noses (triangles) from the pastry scraps and put on an ungreased cookie sheet or small pie tin.

Prick tartlets with a fork to prevent puffing.

Bake eyes and noses for about 5 minutes and the tartlets for 8–10 minutes or until slightly golden.

Cool and carefully remove from muffin backs.

When completely cool, fill with the ice cream or pudding of choice. If you want to stay true to the Aristocats, pick vanilla for Marie, butterscotch or coffee for Toulouse, and chocolate for Berlioz.

Decorate using pastry ovals or jelly beans for eyes, upside-down pastry triangles for noses, licorice for whiskers, and red candy hearts for mouths. If you are using ice cream, work on kittens one at a time, freezing after each one is finished.

Equipment

Muffin tins
Large glass or circle cookie cutter 4"–5½" depending on size of muffin cups
Knife
Pie tin or baking sheet
Fork
Ice cream scoop

Disney's Beauty and the Beast

The Beast's Enchanted Gumdrop Roses

Makes 8 roses

The Beast's enchanted rose was kept hidden away in the forbidden West Wing. You'll want to do anything but hide your gumdrop roses. After taking red or pink gumdrops, rolling and forming them into the perfect shape of a rose, you'll be so proud of your work that you'll want to show everyone.

Ingredients

Green food coloring
8 lollipop sticks
+ red or pink jumbo gumdrops
+ green jumbo gumdrops
Sugar to sprinkle

Equipment

Small shallow bowl
Tongs or slotted spatula
Wire rack
Waxed paper
Rolling pin
Sharp knife

Pour food coloring in small shallow bowl. Place lollipop sticks in bowl, rolling them back and forth to cover with color. With tongs or slotted spatula, transfer them to a wire rack to dry.

Sprinkle sugar on sheet of waxed paper. Place a red or pink gumdrop on paper and cover with another piece of waxed paper.

Roll out gumdrop to form a long strip. To prevent the gumdrop from sticking to the paper, lift paper off several times while rolling and sprinkle with more sugar.

Cut gumdrop in half the long way and roll one strip up lengthwise. Pinch at bottom to open the "petals" and stand on end. Repeat with other strip and then repeat entire process with remaining gumdrops. To make roses more lifelike, pinch the petals out at the top so they look like they're opening.

For leaves, roll out green gumdrops as above to create long strip. With the tip of a sharp knife, cut leaves of different sizes.

Stick flowers on the lollipop sticks, and attach two leaves to the bottom of each rose.

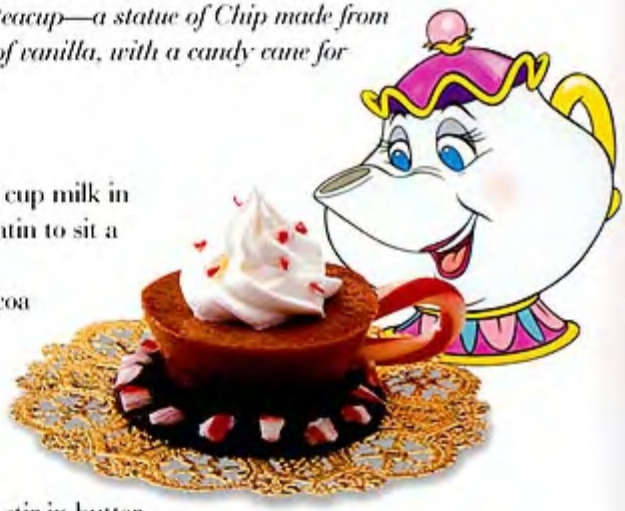
Ingredients

1 envelope unflavored gelatin
¾ cup cold milk
½ cup sugar
¼ cup cocoa
2 tablespoons butter
½ cup cold milk
1 teaspoon vanilla
½ cup heavy cream
24 chocolate wafers
24 miniature candy canes
Whipped cream (optional)

Chip's Chocolate Teacups

Makes about 24 mini teacups

Rich, rich, very rich. A chocolate concoction to satisfy the most demanding chocoholic. But this is not any chocolate dessert. This is not just served in a teacup, it is a teacup—a statue of Chip made from cocoa, cream, and a hint of vanilla, with a candy cane for the handle.



Sprinkle gelatin onto ¾ cup milk in small saucepan. Allow gelatin to sit a few minutes to soften.

Combine sugar and cocoa in bowl.

Add cocoa mixture to milk and stir constantly over medium heat until mixture comes to a boil.

Remove from heat and stir in butter until melted.

Add ½ cup milk and vanilla and stir until combined. Pour into a mixing bowl and chill until quite thick but not set, about an hour. Stir occasionally while chilling.

Grease muffin tins well.

Whip heavy cream on medium with an electric mixer until stiff. Do not overbeat.

Remove chocolate mixture from the refrigerator and beat in an electric mixer on low until smooth.

Add whipped cream to chocolate until just combined.

Spoon to the brim into muffin tins, and even out the tops.

Chill a few hours until set.

To unmold, carefully run a knife around the edges of the molds.

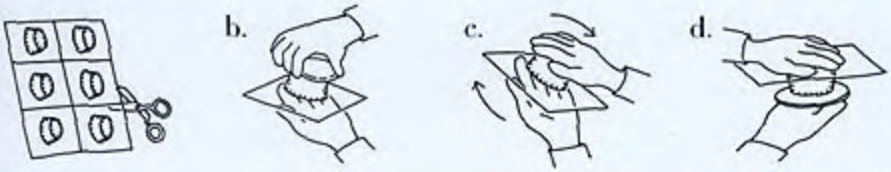
Cover a tray as large as the whole muffin tin with greased waxed paper

Equipment

Small saucepan
2 *bowls*
Wooden spoon
2 *mixing bowls*
Electric mixer
2 *sets mini muffin tins*
Knife
Baking sheets
Waxed paper
Scissors

(*cooking spray is best*) and all at once invert tin onto it, shaking a bit if necessary.

While cups are still on waxed paper, cut paper into squares so that each "cup" has its own square.



For "saucers," center a chocolate wafer—top facing down—on each chocolate "cup."

One at a time, place one hand under a waxed paper square and the other hand on the wafer and turn over so the wafer "saucer" is now on the bottom. Peel off the waxed paper.

For handles, break the miniature candy canes where the curved portion makes a "U" shape. Break or crush remaining parts of candy canes.

To serve, push curved candy cane part into the side of the chocolate cup and top with a swirl of whipped cream. Decorate with crushed candy cane pieces.

Frozen Francis Far-from-Feminine Ladybugs

Makes 4 ice cream ladybugs

Ladybug or not, Francis could not have been less of a lady. It took the adoring youngsters in the Blueberry Scouts to help Francis get in touch with his feminine side. Get in touch with your sweet side when you craft Francis into a frozen treat.

Place wafers in a plastic bag, seal, and crush with a rolling pin.

Mash the crushed wafers with the butter until combined.

Shape teaspoons of the wafer mixture into balls and refrigerate.

One at a time, scoop out ice cream or sherbert and decorate with mini chocolate chips to create ladybug's spots. Freeze immediately.

When ready to serve, place each decorated scoop on plate or shallow bowl and attach chocolate wafer head. If desired, add small pieces of licorice for antennae.

Ingredients

3 chocolate wafers
2 teaspoons unsalted butter, softened
4 scoops strawberry ice cream or raspberry sherbert
Mini chocolate chips
Black licorice strings (optional)

Equipment

Small plastic bag
Rolling pin
Small bowl
Wooden spoon
Ice cream scoop
4 plates or shallow bowls

Ingredients

2 cups all-purpose flour
½ teaspoon baking powder
Pinch of salt
1 teaspoon cinnamon
1 cup unsalted butter, softened
¾ cup light brown sugar
¼ cup white sugar
2 eggs
1½ teaspoons vanilla extract
1 cup finely chopped almonds
3 different flavors and colors of jelly
String licorice

Gypsy's Jam Wings

Makes 12 large cookies

"May I present Manny the magician and his lovely assistant, Gypsy?" As with all good assistants, Gypsy and her marvelous wings provided a perfect distraction, allowing the Queen to disappear from Hopper's evil grasp. Like Gypsy's wings, these nutty cookies are spotted with sparkling colored jams, making their disappearing act none too surprising.

Stir together flour, baking powder, salt, and cinnamon in a mixing bowl and set aside.

Cream together butter and sugars with an electric mixer till light and fluffy. Beat in eggs and vanilla.

On low, slowly add flour mixture.

Stir in nuts.

Divide batter into two discs and wrap in plastic.

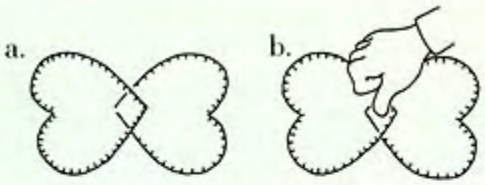
Refrigerate at least one hour.

Preheat oven to 350°.

Remove the plastic from one disc of dough, dust with flour, and place between two large sheets of waxed paper.

Roll dough to ¼-inch thickness. Peel top piece of waxed paper off and replace. Turn dough over, and remove other piece of waxed paper and discard.

To make wings, cut 2 hearts and place on greased cookie sheet—overlap and attach the points of the heart in the middle. Repeat with rest of dough.



Dip thumb or pinky in flour and make four indents in each heart. Fill with different colors of jelly.

Bake 10–12 minutes till just golden on the edges. Let sit a few minutes before transferring to wire rack with a spatula to cool. For antennae, place short pieces of licorice into cookies while they are still warm.

Equipment

2 mixing bowls
Electric mixer
Wooden spoon
Plastic wrap
Rolling pin
Waxed paper
2½-inch heart-shaped cookie cutter
Baking sheets
Wire rack
Spatula

Ingredients

2 cups all-purpose flour
2½ teaspoons baking powder
¼ teaspoon salt
2 tablespoons sugar
6 tablespoons cold unsalted butter
¾ cup half-and-half
Flour for board
Chocolate chips or colored candy for eyes
1 quart strawberries
1 cup heavy whipping cream

Flik's Shortcake Birds

Makes 4–6 birds

When Flik found out that Hopper was afraid of birds, he came up with an exciting plan. "What if we built a bird to scare off Hopper and his gang?" Build your own bird out of flour, butter, and juicy red strawberries. Instead of being scared off, your friends and family will come running.

Preheat oven to 450°.

Combine flour, baking powder, salt, and sugar in processor with regular blade.

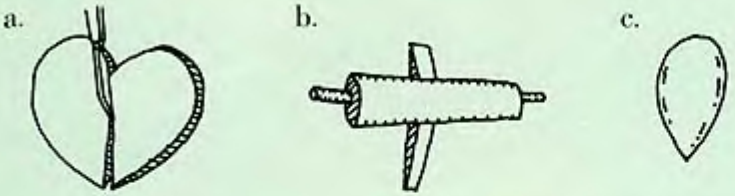
Cut butter into small pieces and sprinkle over flour mixture. Pulse a few times so that the flour–butter mixture just resembles coarse bread crumbs. Do not overprocess!

Begin processing as you pour all the half-and-half in at once. Stop processing immediately.

Turn dough onto a floured board and knead gently a few times so that dough forms a ball.

Roll dough so it is about 1 inch thick, and cut with heart-shaped cutter.

To form bird body, slice hearts in half the long way. Turn one half *on its side, cut-side down, and roll gently into a tear shape, keeping it* as thick as possible. Pinch either end to define beak and tail. Repeat with remaining halves.



Press chocolate chips or other candy into the dough for eyes. Transfer to ungreased baking sheet(s).

Bake for 8–10 minutes until just golden at the edges. Transfer to a wire rack with a spatula to cool.

Wash strawberries, remove stems, and slice in half.

Whip heavy cream with mixer *until stiff.*

To serve decorate top of shortbread with whipped cream

Arrange strawberry halves to create wings and tail.

Equipment

Food processor
Knife
Wooden board
Rolling pin
3½-4 inch heart-shaped cookie cutter
Baking sheet
Spatula
Wire rack
Bowl
Electric mixer

Walt Disney's

Snow White and the Seven Dwarfs

Mirror, Mirror Cookies

Makes about 8 large cookies

"Mirror, mirror on the wall, who is the fairest one of all?" This cookie-on-a-stick, of course—a crispy chocolate wafer coated with a translucent glaze and edged with shimmering jewels. This is the mirror that, no matter how you feel, will surely make you smile.

Cream the butter with an electric mixer until light and fluffy.

Add the sugar, vanilla, and egg and beat well. Then add the rest of the ingredients and mix until just combined.

Divide dough in two, and flatten each into a disc. Wrap each in plastic and refrigerate for at least 30 minutes.

Preheat oven to 325°.

Remove one disc of dough and dust both sides with flour. Place between two pieces of waxed paper. Roll the dough to ½-inch thickness (remember it must be thick enough to insert the stick).

Peel off the top layer of waxed paper and replace. Turn the dough over and remove the other piece of waxed paper, and set aside.

Ingredients

½ cup butter, softened
¾ cup sugar
1 teaspoon vanilla
1 egg
1 ¼ cup all-purpose flour
½ cup unsweetened cocoa powder
½ teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt

Equipment

Bowl
Electric mixer
Rubber spatula
Plastic wrap
Waxed paper
Rolling pin

(continued on next page)

Equipment

(continued from previous page)

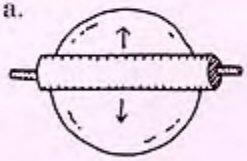
3-inch circle cookie cutter or large drinking glass
Baking sheets
Wooden Popsicle sticks
Metal spatula
Wire rack

Cut large circles of dough with the circle cookie cutter or a drinking glass. Place cutouts on the waxed paper that was set aside. Ball up the scraps and refrigerate.

Gently roll the circles of dough from top to bottom, making them oval but keeping the thickness of the dough about the same.

Place the ovals on ungreased baking sheets so there is room for the sticks.

a.



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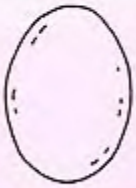


Insert one Popsicle stick at least one inch into the base of each cookie, making sure the stick stays within the dough. Repeat with remaining dough.

Bake for about 12–15 minutes. Let set on the baking sheet for 5 minutes before transferring to a wire rack with a metal spatula to finish cooling. Do not handle with the sticks until fully cool. Ice with Fairest Icing of Them All (opposite).

Fairest Icing of Them All

This glaze is almost shiny enough to see your reflection in. And if you look really hard, don't be surprised to see Snow White singing back to you.

Mix together sugar, corn syrup, vanilla, and water.

If necessary add a little water or confectioners' sugar so that icing is the consistency of honey.

Hold the cookie, not the stick, as you spoon about 1 heaping teaspoon of the icing onto the cookie. Spread the icing with the back of the spoon, making an oval within the oval-shaped cookie so the icing looks like the mirror and the cookie, the frame.

Decorate the "frame" with silver dragées and/or red hearts, using small dabs of icing as glue.

Ingredients

1⅔ cup confectioners' sugar
1 teaspoon light corn syrup
½ teaspoon vanilla *extract*
1 tablespoon water
Silver dragées and/or red hearts

Equipment

Bowl
Spoon

Ingredients

4 large egg whites
½ teaspoon cream of tartar
1 teaspoon vanilla extract
⅔ cup granulated sugar
⅔ cup confectioners' sugar
Colored sugars

The Seven Dwarfs' Caps

Makes about 4 dozen caps

Snow White knew that someday her prince would come. But in the meantime, she had seven devoted guardians who treated her like a princess. Treat yourself like a princess with these mini-mountains of meringue. Try seven different colored sugars for seven different dwarfs' caps.

Preheat oven to 250°.

Line two baking sheets with parchment paper.

Sift the confectioners' sugar and place next to the granulated sugar.

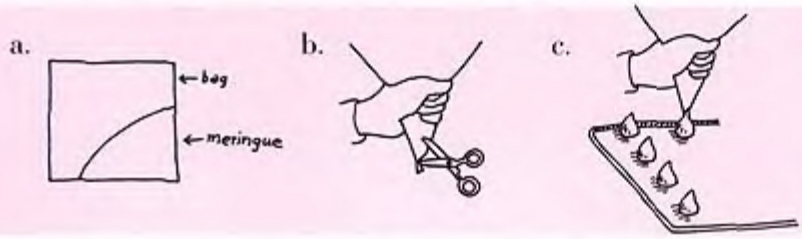
Beat the egg whites, cream of tartar, and vanilla at medium speed with an electric mixer with a balloon whip attachment until soft peaks form when you lift the whip from the bowl. This should take around 4 minutes.

Add sugars one tablespoon at a time, alternating between the granulated and the confectioners', while beating on high.

Beat about one more minute after all the sugar has been incorporated, or until stiff peaks form when the whip is lifted from the bowl.

Spoon about ⅓ of the meringue into a plastic bag. Close the bag and cut a small piece from the corner.

Squeeze little cone shapes onto the parchment-covered cookie sheets. Push into parchment paper at the beginning of the squeeze and then let the cones come to a peak by easing the pressure on the bag at the end.



Sprinkle colored sugar on the meringues and bake on the bottom rack of the oven for 20–30 minutes. Test by removing one from the sheet and allowing it to cool for 5 minutes. It should be crunchy on the outside and can be crunchy or slightly creamy on the inside, depending on your taste. Cool on a rack.

Equipment

Parchment paper (found in craft or baking stores)
2 baking sheets
2 bowls
Sieve
Electric mixer
Rubber spatula
Large plastic bag
Scissors
Wire rack

Note: Whipping egg whites can be a tricky business. The whites must be at room temperature *and cannot* have even a speck of yolk in them. The bowl must be dry and clean.

Walt Disney Pictures Presents

FANTASIA

Mickey's Magic Multiplying Brooms

Makes about 16 brooms

"One itty-bitty spell won't hurt," or so Sorcerer Mickey thought. But when his broom sprang to life, it could not be stopped. You won't mind multiplying these crispy chocolate brooms. Just say "abracadabra," and put these brooms to work making your tastebuds dance.

Ingredients

- 4 ounces shredded coconut
- 8 ounces semisweet chocolate morsels
- ¼ cup crispy rice cereal
- ½ cup chopped almonds
- 16 wooden coffee stirrers or 4-inch bamboo skewers

Equipment

- Baking sheet
- Heat-proof bowl that fits on a Saucepan
- Wooden spoon
- Rubber spatula
- Spoon
- Waxed paper
- Airtight container

Preheat oven to 325°.

Toast the coconut on a baking sheet until just golden on the edges, about 5–10 minutes. Let cool.

Melt the chocolate in a heat-proof bowl over a saucepan filled with an inch of barely simmering water. Stir till fully melted.

Remove the bowl of melted chocolate from the heat, wiping the water from the bottom, and stir in the toasted coconut, cereal, and almonds with a rubber spatula until chocolate thoroughly coats everything.

Spoon heaping teaspoons of the chocolate mixture onto a waxed paper-covered baking sheet.

Carefully stick the pointed sides of the skewers into the center of each chocolate mound.

Place the chocolate brooms in a cool place until they harden. Store in an airtight container in the refrigerator. Remove sticks before eating.

Ingredients

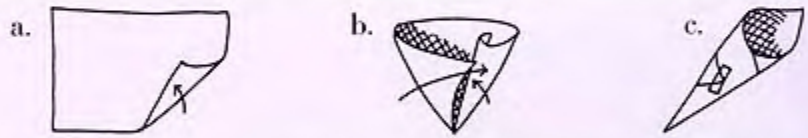
¾ cup juice or flavored drink—use favorite flavor and color (prepared mix is fine)
2½ envelopes unflavored gelatin
3 tablespoons sugar
3 tablespoons of juice (same as above)
Matching food coloring if desired
Small decorative candies, like stars

Mickey Mouse's Sorcerer's Hats

Makes about 12 miniature hats

"Do not touch the magic hat. Its power is beyond your control." But by all means, eat the magic hat. You will feel like a real magician when you make these fruity candy hats. Decorate them with glowing orbs or glittering stars, and savor the very sweet sorcery.

Prepare the "hat molds" by creating cones out of 4-inch squares of waxed paper. Twist waxed paper into wide cones, trying to close the point completely. Tape the edges and the points. Stand the cones, open sides up, in the narrowest cups available. Or cover a deep cake pan with aluminum foil, poke holes in foil and place molds in holes. Set aside.



Put ¾ cup juice in a small saucepan and sprinkle gelatin over it.

Heat juice over low heat, stirring until gelatin is dissolved. Add sugar and increase heat.

Bring mixture to a low boil, stirring occasionally. Boil for 6 minutes. Remove from heat.

Add the 3 tablespoons of juice (same kind that you have already used) and stir in 1–2 drops of food coloring if you want to enhance the color. (If you have used orange or grape juice, you can add a drop of yellow or blue color to brighten it up.) Cool for about 10 minutes.

Carefully pour or spoon the mixture into the cones, about 2 inches high. There will be empty space on top of the mixture.

Place the cones, point-end down, in the refrigerator for an hour to set.

To "unmold," hold the base of the cone and peel the paper off the hat. Decorate with small decorative candies. Let the hats come to room temperature if decorative candy doesn't adhere well.

Equipment

Waxed paper
Scotch tape
6 narrow glasses or deep cake pan and aluminum foil
Saucepan
Wooden spoon